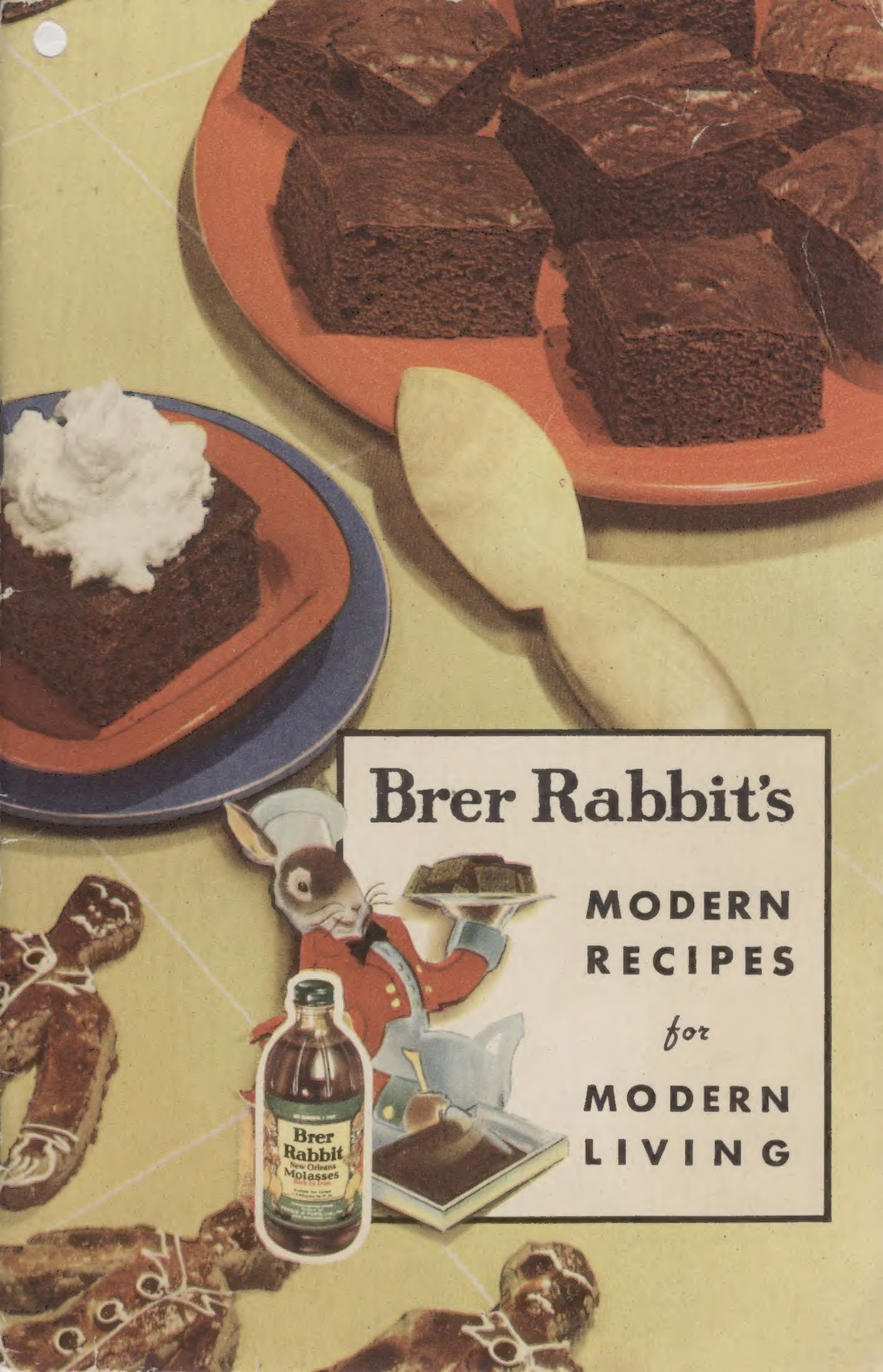




Brer Rabbit's

**MODERN
RECIPES**

for

**MODERN
LIVING**

Brer Rabbit Molasses contains over 60% natural sugar that comes straight from the juice of the sugar cane. Real sugar — in its natural form.

Iron is essential for good red blood! Brer Rabbit New Orleans Molasses is one of the richest known sources of food iron.



Brer Rabbit Molasses

COMES IN TWO FLAVORS TO MEET TASTE PREFERENCES:

GOLD LABEL — highest quality mild-flavored light molasses for table use, cooking and a delicately flavored milk shake.

GREEN LABEL — full-flavored dark molasses for cooking and a rich-flavored milk shake.

PENICK & FORD, LTD. Incorporated
NEW ORLEANS, LA.



LET MY OLD PLANTATION MOLASSES HELP YOU WITH MEALTIME PROBLEMS

RICH IN IRON — Plenty of iron in the diet is more important than ever *now* — when national good health is vital to America's future. Authorities tell us a surprising number of people need to get more iron. Children, especially, need extra iron to meet the demands of growth. Scientific tests have shown Brer Rabbit Molasses is second only to liver as a rich food source of iron the body can use. Three tablespoons supply about one-third of minimum daily requirements.

SAVES SUGAR — Brer Rabbit Molasses itself is 60% sugar . . . wholesome, natural sugar from the juice of the sugar cane, to help give you needed energy. So sweeten with molasses whenever possible. It's delicious on cereal, grapefruit, stewed fruits, baked apples, bread and butter, baked ham. Saves sugar . . . and gives your family extra iron.

AIDS MEATLESS MEALS — Meat and liver are valuable sources of iron. So when meat is missing from your menu — or reduced in quantity — help keep the family's iron intake up to par by serving plenty of Brer Rabbit Molasses. And you'll find Brer Rabbit's "Main Dishes" (see page 23 and following pages) a big help in making meat go farther. Your No. 1 meat-saver, of course, is baked beans — baked Boston style — with plenty of molasses in the succulent sauce!



A DELICIOUS
DRINK
FOR CHILDREN

Brer Rabbit Milk Shake

RICH IN IRON AND CALCIUM

Both children and grown-ups enjoy the smacking good flavor of Brer Rabbit Milk Shake. And this delicious drink is rich in calcium and iron. Milk for calcium . . . molasses for iron — the same delicious, inexpensive Brer Rabbit Molasses you use for baking.

To make Brer Rabbit Milk Shake, mix one tablespoon of Brer Rabbit Molasses with a glass of milk.

Tests show that a large percentage of children who dislike milk really *enjoy* it in Brer Rabbit Milk Shake. *Try* it with your own children!

Other Ways to Give Children Extra Iron

A child's natural craving for sweets is easily satisfied by iron-rich Brer Rabbit Molasses. And this natural sweet is easy to digest . . . you can give it to children daily in any form they enjoy:

FOR BREAKFAST OR SUPPER — Sweeten cereals with Brer Rabbit Molasses, in place of other sweetening.

FOR THE SCHOOL LUNCH — Gingerbread or molasses cookies make even the simplest lunch a special occasion.

BETWEEN MEALS — Spread Brer Rabbit Molasses on bread and butter.

FOR CHILDREN'S PARTIES — Gingerbread, served plain or with applesauce, is a welcome treat. Also plain molasses makes a delicious sauce for ice cream.

GINGERBREAD

THE ALL-AMERICAN DESSERT

Probably no other dessert has as many variations as gingerbread—or as many admirers. Gingerbread wins a host of praises every time you serve it—for lunch, dinner, bridge-party, after theater, or Sunday night supper.

Try these delicious new ways to dress up this All-American dessert:

SPLIT GINGERBREAD WHILE WARM and serve with whipped cream or marshmallow whip.

Top the cream or whip with a **CANDIED RED CHERRY** holding a blanched almond.

Sprinkle **MOIST PACKED COCOANUT** on a whipped cream top.

Pour **HOT CARAMEL OR CHOCOLATE SAUCE** over the squares of gingerbread.

Make **INDIVIDUAL SHORTCAKES** by cutting gingerbread in squares and spread whipped cream and sliced bananas, sliced peaches, or shredded pineapple between the layers and on top.

Scoop out the center of a square of gingerbread and fill it with **APPLESAUCE**. Shake a bit of cinnamon on the applesauce.

Serve gingerbread fresh from the oven with **SWEET BUTTER**.

Cut gingerbread in squares split through the center and spread with a **CREAM CHEESE AND NUT** mixture.

Not to be "caught short" by unexpected company, keep a bowl of gingerbread batter in the refrigerator, ready to pop into the oven at a moment's notice. **ICEBOX GINGERBREAD** may be stored for several days in the refrigerator and then baked when convenient.

Gingerbread baked in a square pan may be split through the center while warm and spread with a mixture of **BUTTER ICING** and cut-up cashew nuts, pistachio nuts, and dates.

Cut gingerbread in squares and top with **MOLASSES CHOCOLATE CREAM**, made by adding one tablespoon Brer Rabbit Molasses and two tablespoons shaved unsweetened chocolate to one-half cup of cream, whipped.

Frost squares of gingerbread with CHOCOLATE OR LEMON ICING.

Top gingerbread squares with scoops of your favorite ICE CREAM.

Top gingerbread squares with PEPPERMINT WHIPPED CREAM, made by whipping one cup of heavy cream with two tablespoons confectioner's sugar, and four sticks peppermint candy, crushed.

For TOP-HAT gingerbread, frost entire cake with cooked white icing. Cut cake in diamond shapes while icing is soft and place one whole marshmallow atop each section.

PERFECT GINGERBREAD — EVERY TIME !

Follow these rules and success is easy

- *For real old-fashioned flavor*—Remember that the flavor of your gingerbread depends largely on the kind of molasses you use. To get real old-fashioned flavor in gingerbread, be sure to use a molasses that has the real old Southern flavor. Don't let anyone tell you that a substitute will do just as well. You can't get the same flavor with just brown sugar or a little more spice. It's the molasses that does it.

When you're buying your molasses, be sure it is Brer Rabbit. Brer Rabbit Molasses has the real old plantation flavor—pure and unadulterated, with the rich sweetness of good Louisiana sugar cane . . . that unforgettable flavor that is so characteristic of fine old-fashioned cooking.

- *Sour Milk Gingerbread*—Sour milk makes an especially rich, moist gingerbread of excellent keeping quality. See recipe for Ice Box Gingerbread on page 7.

Practical Substitutions—You may substitute buttermilk for sour milk in any recipe which calls for the latter. If you want to use a sour milk recipe and have only sweet milk on hand, the sweet milk can be soured by adding 1 to 3 teaspoons of either vinegar or lemon juice to a cup of sweet milk.

- *To get fluffy lightness and fine, even texture*—Always cream solid shortenings thoroughly. The longer the shortening is creamed, with or without sugar, the finer-grained will be your gingerbread or cake.

Always sift flour before measuring. Then sift together with other dry ingredients three or four times before mixing your batter.

Dredge raisins, shredded fruits and nuts with flour to prevent their sinking to the bottom of the cake.

When using a new recipe for gingerbread, do not be alarmed if the recipe makes a thin batter. A thin batter usually means a very light gingerbread.

Never cut hot gingerbread with a knife. Always pull it apart gently with two forks.

- *To prevent sticking to pan*—Grease pans well. Dust the greased pans with flour. If your oven bakes too hot on the bottom, line greased pans with brown paper cut to fit, then grease again.

WATCH YOUR OVEN!

In molasses cookery, the temperature of the oven is very important, as molasses burns easily. Gingerbread bakes best in a moderate oven (350 to 400 degrees Fahrenheit, depending on thickness).

- *Oven thermometer*—If your range has no thermostatic oven control, place an oven thermometer on middle shelf when oven is lighted, and keep it there during the baking.

- *Paper test*—If you have no oven thermometer, this method is helpful: Place a sheet of white, unglazed paper in center of heated oven.

In a *moderate* oven—the proper oven for gingerbread—the paper will turn a *medium* brown in 5 minutes.

A *slow* oven will turn the paper a *delicate* brown in 5 minutes.

A *hot* oven will turn it *dark* brown in 5 minutes.

How to Tell When Gingerbread Is Done

1. When it has shrunk away from the sides of the pan.
2. When a clean toothpick or wire cake tester inserted in center of cake comes out free from any particles.
3. When the top of the cake, pressed lightly with a finger, springs back without leaving an impression.



My Best Gingerbread

My Best Gingerbread

- | | |
|------------------------------------|-----------------------------|
| 1/2 cup butter or other shortening | 1 teaspoon cinnamon |
| 1/2 cup granulated sugar | 1 teaspoon ginger |
| 1 egg, beaten | 1/2 teaspoon cloves |
| 2 1/2 cups sifted flour | 1/2 teaspoon salt |
| 1 1/2 teaspoons soda | 1 cup Brer Rabbit Molasses* |
| 1 cup hot water | |

Cream shortening and sugar. Add beaten egg. Measure and sift dry ingredients. Combine molasses and hot water. Add dry ingredients to first mixture alternately with liquid, a small amount at a time, and beat after each addition until smooth. Bake in paper lined pan 9 x 9 x 2 in moderate oven (350° F.) for 45 minutes. Yields 16 portions.

Brer Rabbit Gingerbread

- | | |
|----------------------|-------------------------------|
| 3 tablespoons butter | 1 teaspoon ginger |
| 1/2 cup sugar | 1 teaspoon cinnamon |
| 1 egg | 1 teaspoon soda |
| 1 1/2 cups flour | 1/2 cup milk |
| 1/8 teaspoon salt | 1/2 cup Brer Rabbit Molasses* |

Cream together butter and sugar, add beaten egg, then add alternately the dry ingredients which have been sifted together and the mixture of milk and molasses. Pour in a buttered shallow pan. Bake in a moderate oven (350° F.) 30 to 45 minutes.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Tropical Gingerbread

1/2 cup butter	1 teaspoon ginger
1/2 cup sugar	1 teaspoon cinnamon
2 eggs	1/4 teaspoon salt
1 teaspoon soda	1 1/2 cups flour
1/2 cup Brer Rabbit Molasses*	1/2 cup cold water
2 cups fresh grated or moist-packed cocoanut	

Cream butter and sugar well, add eggs and beat all together. Dissolve soda in molasses and add to first mixture. Mix and sift remaining dry ingredients and add to first mixture alternately with the cold water. Stir in 1 cup of the cocoanut. Pour into well-greased pan and bake in moderate oven (350° F.) for 35 minutes. Ice with this frosting: Boil 1 cup sugar and 1/4 cup water without stirring until syrup forms a long thread when dropped from spoon. Beat 2 egg whites stiff; pour syrup slowly over egg whites, stirring constantly. Add 3/4 teaspoon lemon extract. Beat until right consistency to spread. Sprinkle thickly with remaining cocoanut.

Southern Spicy Gingerbread

2 eggs	2 teaspoons ginger
3/4 cup brown sugar	1 1/2 teaspoons cinnamon
3/4 cup Brer Rabbit Molasses*	1/2 teaspoon cloves
3/4 cup melted shortening	1/2 teaspoon nutmeg
2 1/2 cups flour	1/2 teaspoon baking soda
2 teaspoons baking powder	1/2 teaspoon salt
1 cup boiling water	

Add beaten eggs to the sugar, molasses and melted shortening; then add the dry ingredients which have been mixed and sifted, and lastly the hot water. Bake in well-greased small individual pans or a shallow pan in moderate oven (350° F.) 30 to 40 minutes. This recipe makes a light fluffy gingerbread that becomes a party dessert when topped with whipped cream.

Ice Box Gingerbread

1/2 cup butter	1 teaspoon soda
1 cup granulated sugar	1 1/4 teaspoons ginger
2 eggs, unbeaten	1/2 teaspoon cinnamon
1/2 cup Brer Rabbit Molasses*	1/2 teaspoon allspice
2 cups sifted flour	1/4 teaspoon salt
1/2 cup sour milk or buttermilk	

Cream butter and sugar. Add eggs, one at a time, beating after each addition. Add molasses and beat well. Combine dry ingredients and add alternately with milk, a small amount at a time, and beat. To store, cover bowl tightly, first with a damp towel, then with waxed paper, tie securely with a cord, and store in the refrigerator until ready to bake. Bake in greased gingerbread pan in moderate oven (350° F.) about 45 minutes. Makes 16 portions.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Gingerbread Peach Shortcake

1 3/4 cups flour	1/2 teaspoon soda
1 teaspoon baking powder	3 tablespoons shortening
1 teaspoon ginger	1/2 cup sugar
1/2 teaspoon cinnamon	1 egg
1/2 teaspoon salt	1/2 cup Brer Rabbit Molasses*
1/2 cup boiling water	

Sift together first six ingredients. Cream shortening, add sugar gradually, then beaten egg and molasses. Add dry ingredients; mix thoroughly. Lastly add boiling water. Beat well. Pour in 2 greased layer cake tins. Bake in moderate oven (350° F.) 20 to 30 minutes. While slightly warm, put sweetened whipped cream and sliced peaches between layers and on top. Serve at once.

Gingerbread Ribbon Sandwiches

Spread 2 long slices of white bread with creamed butter on one side and one long slice of gingerbread with creamed butter on both sides. Put together with gingerbread in the center. Make a second sandwich loaf, alternating gingerbread with white bread. Wrap in wax paper, cover with damp cloth and put in cool place. Cut in 1/2 inch slices and serve. Cream or cottage cheese with nuts or dates also may be used for filling.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Gingerbread Ribbon Sandwiches



Gingerbread Upside Down Cake

4 tablespoons butter	2 cups sifted flour
1/2 cup granulated sugar	2 teaspoons baking powder
1 No. 2 can apricot halves	1/2 teaspoon soda
1/2 cup shortening	1 teaspoon ginger
1/2 cup brown sugar	1/2 teaspoon salt
1 egg, well beaten	1 cup Brer Rabbit Molasses*
1/2 cup hot apricot juice	

Melt butter and add granulated sugar. Arrange apricot halves, cut-side up in syrup in baking pan. Cream shortening and brown sugar. Add egg and beat well. Combine dry ingredients. Combine molasses and apricot juice. Add flour mixture, alternately with molasses mixture, a small amount at a time and beat after each addition. Pour batter over apricots. Bake in moderate oven (350° F.) 45 minutes, or until done. Serve upside down on dish with apricots on top, plain or with whipped cream. Makes 9 generous portions.

Almond Meringue Gingerbread

1/4 cup butter	1/2 teaspoon ginger
1/4 cup sugar	1/2 teaspoon cinnamon
2 egg yolks	1 1/2 cups flour
1/2 cup Brer Rabbit Molasses*	3/4 teaspoon soda
1/8 teaspoon salt	1/2 cup boiling water

Cream butter and sugar. Add beaten yolks, molasses, then dry ingredients (with exception of soda) sifted together. Dissolve soda in boiling water and stir in quickly, beating smooth. Pour into greased pan and add:

Almond Meringue Topping

2 egg whites	1/2 teaspoon vanilla
6 tablespoons sugar	1/2 cup almonds blanched and cut in long shreds

Beat egg whites until stiff but not dry. Gradually beat in sifted sugar. When meringue holds a point, add vanilla. Spread meringue on top of batter. Sprinkle with shredded almonds. Bake in moderate oven (350° F.) 35 to 40 minutes. If necessary, increase heat the last 10 minutes to toast the almonds to a light brown.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Marble Cake

CAKES

Marble Cake

2 cups sifted flour
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup shortening
1 cup sugar

2 eggs, well beaten
 $\frac{2}{3}$ cup milk
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon nutmeg

$\frac{1}{4}$ cup Brer Rabbit Molasses*

Sift flour, baking powder and salt. Cream shortening thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a little at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Drop by tablespoons into greased loaf pan, alternating light and dark mixtures. Bake in moderate oven (350° F.) one hour and a half, or until done. Frost with Butter Icing (page 12).

Ginger Pound Cake

1 cup shortening
 $\frac{1}{2}$ cup granulated sugar
 $1\frac{1}{2}$ cups Brer Rabbit Molasses*
5 eggs, well beaten
 $3\frac{1}{2}$ cups flour
1 teaspoon baking powder

1 teaspoon salt
1 teaspoon ginger
2 teaspoons cinnamon
 $\frac{1}{2}$ teaspoon cloves
1 teaspoon soda dissolved in
2 tablespoons hot water

Cream shortening. Add sugar, molasses and eggs, beating well after each addition. Add flour, baking powder, salt and spices which have been sifted together. Add soda dissolved in hot water. Blend until smooth. Pour into one large greased cake pan or two greased loaf pans. Bake in moderate oven (350° F.) one hour.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Molasses Cocoanut Cake

1/2 cup butter or other shortening	1 1/2 teaspoons baking powder
1/2 cup brown sugar	1/4 teaspoon salt
1 egg	1/2 teaspoon soda
1 cup Brer Rabbit Molasses*	1/2 cup milk
2 1/3 cups sifted flour	1 can moist cocoanut, cut with scissors

Cream together sugar and shortening; add egg and beat in well. Mix in molasses. Sift together dry ingredients, and add alternately with milk to first mixture. Add cocoanut. Bake in greased and floured loaf pan 8" x 8" x 2" in moderate oven (350° F.) 45 minutes. If desired, frost with Orange Frosting and top with a few orange segments. If frosted, this cake is best served the day it is made, because of the nature of the frosting.

Orange Frosting

1 cup sugar	2 tablespoons orange juice
3 tablespoons cold water	1 teaspoon grated orange rind
1 egg white, unbeaten	12 marshmallows, cut in small pieces

Mix first five ingredients in top of double boiler. Place over boiling water and beat constantly with egg beater for seven minutes or until thick. Take from fire and stir in marshmallows. Spread on cake.

Applesauce Spice Cake

1/3 cup shortening	1 teaspoon cinnamon
1/2 cup sugar	1/2 teaspoon nutmeg
2 eggs	1/4 teaspoon cloves
1/2 cup Brer Rabbit Molasses*	1/3 teaspoon soda
2 cups flour	1 cup applesauce
3 teaspoons baking powder	1/2 cup raisins

Cream shortening, add sugar slowly, beating in well. Add well beaten eggs and blend thoroughly. Add molasses. Sift together dry ingredients and add alternately with applesauce. Add raisins. Bake in greased square baking pan in a moderate oven (350° F.) for about one hour. Makes 1 nine-inch layer. Top with Sea Foam Frosting:

Sea Foam Frosting

2 egg whites, unbeaten	Dash of salt
3/4 cup white sugar	5 tablespoons water
3/4 cup brown sugar	1 teaspoon vanilla

Combine egg whites, sugars, salt, and water. Cook in top of double boiler over hot water, beating with rotary egg beater until mixture is thick enough to stand in peaks. Cooking will require 7 to 10 minutes. Take from fire; add flavoring. Beat until thick enough to spread.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Farm Fruit Cake

Farm Fruit Cake

- | | |
|-----------------------------------|--|
| 1 cup chopped salt pork (all fat) | 4 cups flour |
| 1 cup boiling water | 1 teaspoon cloves |
| 2 teaspoons soda | 2 teaspoons cinnamon |
| 1 cup Brer Rabbit Molasses* | 1 cup chopped raisins |
| 1 cup sugar | 1 cup dates cut fine |
| 2 eggs, separated | 1½ teaspoons lemon extract
or vanilla |

Chop pork very fine and cover with boiling water, in which soda has been dissolved. Add molasses and sugar, and beat well. Then add yolks of eggs well beaten. Reserve ½ cup flour to dredge dates and raisins. Sift remaining flour with spices and add to mixture. Add dredged fruit, then flavoring. Fold in stiffly beaten whites of eggs. Pour into buttered and floured bread pans. Bake 1½ to 2 hours in slow oven (275° to 300° F.). Makes 2 rich loaves—with only 2 eggs!

Butter Icing

- | | |
|------------------------------|--------------------------|
| 4 tablespoons butter | ½ teaspoon lemon extract |
| 1½ cups confectioner's sugar | ⅓ teaspoon vanilla |
| 1½ teaspoons milk or cream | A few chopped nuts |

Cream butter and sugar well. Add liquid and flavoring and stir until smooth. Spread on cakes and sprinkle with nuts. This icing requires no cooking, and is very easy to make.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Harvest Apple Cake

1½ cups thinly sliced apples	½ cup sugar
¾ cup Brer Rabbit Molasses*	1 teaspoon cinnamon
⅓ cup shortening	½ teaspoon cloves
½ cup hot water	¼ teaspoon mace or nutmeg
2½ cups flour	1½ teaspoons soda
¼ teaspoon salt	

Slowly cook apples in molasses until tender. Cool. Melt shortening in hot water. Sift all dry ingredients and gradually add hot water mixture, stirring constantly to keep smooth. Stir in molasses and apples. Pour in greased pan and bake ½ hour in moderate oven (350° F.). Serve warm either plain or with Creole Fluff. Serves 8 to 12.

Creole Fluff

1 cup whipping cream	Pinch of salt
¼ cup Brer Rabbit Molasses*	1 teaspoon cinnamon
¼ teaspoon cloves	

Whip cream stiff. Gradually stir in molasses to which has been added salt, cinnamon and cloves. Delicious on sponge cake with a sprinkle of cinnamon over the top and a few chopped nuts.

Prune Fruit Cake

4½ cups flour	2 eggs
1 teaspoon baking powder	1 cup milk
½ teaspoon salt	1 cup Brer Rabbit Molasses*
1 teaspoon cinnamon	1 teaspoon soda
1 teaspoon cloves	1 cup seeded raisins
1 teaspoon nutmeg	½ cup currants
1 cup butter	½ cup shredded citron
2 cups sugar	½ cup soft prunes

Sift together first six ingredients. Cream butter and sugar, add well-beaten eggs, milk, molasses with soda dissolved in it, then sifted dry ingredients. Lastly, add fruit which has been cut fine and dredged with some of the flour. If desired, add 1 teaspoon lemon extract or 1 teaspoon grated orange or lemon rind. Bake in 2 bread pans (lined with greased paper) 1½ to 2 hours in rather slow oven (275° to 300° F.).

Lemon Molasses Cup Cakes

2 cups sifted flour	½ cup butter
2 teaspoons baking powder	½ cup granulated sugar
½ teaspoon soda	1 egg, well beaten
1½ teaspoons cinnamon	½ cup Brer Rabbit Molasses*
¼ teaspoon salt	½ cup milk
Grated rind of 1 lemon	

Sift together first 5 ingredients. Cream butter, add sugar gradually; cream until light and fluffy. Add egg and molasses; then dry ingredients alternately with milk, a little at a time. Beat after each addition until smooth. Add lemon rind and beat again. Bake in greased gem pans in moderate oven (350° F.) 25 minutes. Makes 16.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Molasses Cookie Dolls (Recipe on page 15)

COOKIES

Dear to childish hearts is the tangy appeal of molasses cookies. Grown-ups, too, remember tenderly the warm, spicy fragrance of grandmother's cookie jar, crammed with gingersnaps and other delightful goodies.

With cookies so popular, it's easy to see why the old-fashioned cookie jar is coming back.

In a dozen different ways, molasses cookies find their place in the menu. Set a plateful on the bridge table, and watch them go. Tuck a few in the children's lunch box. Their tang and spiciness appeal to everyone—for picnics, midnight snacks, informal Sunday suppers, between meals for the children.

A MOLASSES COOKIE WITH EVERY GLASS OF MILK

Children love the combination of milk and molasses cookies. It's a good way to encourage them to drink more milk.

Why not make one day a week "Cookie Day," and bake a batch of cookies from one of the many delicious recipes on the following pages? Let the Cookie Jar contain a surprise every time it's replenished.

HINTS ON COOKIE MAKING

Rolled Cookies—Before rolling, chill dough in refrigerator to make it stiff enough to roll out easily on a floured board. This also avoids the use of too much extra flour which, when worked into the dough causes a dry, floury, streaked cookie.

To prevent cookie cutters from sticking—dip them in flour before cutting the dough.

For drop cookies—use one teaspoon to lift desired quantity of dough from mixing bowl, and another teaspoon to push it from the first spoon to the baking pan.

Temperature—Most molasses cookies bake best at about 325° to 350° F. Gingersnaps may be baked in a slightly hotter oven.

When cookies are not brown enough in center, yet done about the edges, put them about 5 to 6 inches below the broiler flame until the right color is obtained—watching constantly to prevent burning them.

When cookies are done, remove from pan with floured spatula or pancake turner and lay on a cake cooler or any wire frame where the air can circulate under them. When the cookies have cooled, they will be crisp and dry.

If, when thoroughly cool, they are packed in air-tight boxes or tins with waxed paper between the layers, the cookies will keep for a long time, often as long as two months.

Molasses Cookie Dolls

2³/₄ cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon

1/4 teaspoon cloves
2/3 cup Brer Rabbit Molasses*
1/3 cup brown sugar
1 egg, beaten
1/2 cup melted shortening

Sift together the flour, baking powder, salt and spices. Mix molasses with brown sugar, egg and shortening, and add dry ingredients to make a soft dough. Chill 1 hour. Roll on floured board and cut with floured cutters. For eyes, nose, mouth and buttons, use small raisins. Bake on greased cookie sheet in moderately hot oven (375° F.) about 12 minutes. Makes 18 dolls 4 inches high. If no cutters are available, flour hands well and shape dough into balls for heads and bodies, and little rolls for arms and legs. Then flatten the balls and rolls and join by pressing edges of dough together.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Cinnamon Snaps

1 cup sugar	2 tablespoons warm water
1 cup shortening	5 to 6 cups flour
1 cup Brer Rabbit Molasses*	1 tablespoon cinnamon
2 teaspoons soda	1 tablespoon ginger
$\frac{1}{2}$ teaspoon salt	

Cream sugar with shortening. Add molasses; then add soda dissolved in warm water. Sift 2 cups flour with remaining dry ingredients and add to first mixture. Add enough more flour to make a stiff dough. Roll out very thin on slightly floured board. Cut in desired shapes and bake 8 to 10 minutes in a moderate oven (350° to 375° F.). This is an old Dutch recipe used by the good housewives when New York was called New Amsterdam. The spicing is unusually good.

Drop Cookies

1 cup butter	$\frac{1}{4}$ teaspoon cloves
1 cup brown sugar	$\frac{1}{2}$ teaspoon ginger
3 eggs	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup Brer Rabbit Molasses*	$\frac{1}{4}$ teaspoon soda
2 $\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon vanilla extract
4 teaspoons baking powder	$\frac{1}{4}$ teaspoon almond extract
$\frac{1}{4}$ teaspoon salt	Few drops lemon extract
1 teaspoon cinnamon	1 cup raisins, chopped
1 cup nut meats	

Cream butter; add brown sugar and blend until smooth. Add beaten eggs. Add molasses. Sift together flour, baking powder, salt and spices (reserving $\frac{1}{4}$ cup flour to dredge raisins and nuts), and add to first mixture alternately with milk, in which soda has been dissolved. Stir in flavoring extracts. Add floured raisins and nuts. Drop by teaspoonfuls on well-greased baking sheet. Bake in hot oven (425° F.) 8 to 10 minutes.

Brer Rabbit Hermits

1 cup sugar	3 cups flour
$\frac{1}{4}$ cup lard	1 teaspoon cloves
$\frac{1}{4}$ cup butter	1 teaspoon cinnamon
$\frac{1}{2}$ cup Brer Rabbit Molasses*	$\frac{1}{2}$ teaspoon salt
1 teaspoon soda	1 cup raisins or dates cut fine
$\frac{1}{2}$ cup lukewarm water	1 egg

Cream sugar and shortening. Add molasses, then soda dissolved in lukewarm water. Add flour sifted with spices and salt, then fruit cut fine, beaten egg last. Drop on buttered tins. Bake in moderate oven (350° F.) 10 to 12 minutes. Makes 100 cookies.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Fig Drop Cookies

1 cup shortening	1 teaspoon cinnamon
1½ cups sugar	½ teaspoon salt
2 eggs	1 teaspoon vanilla
1 cup Brer Rabbit Molasses*	¼ teaspoon almond extract
4 cups flour	2 cups finely cut soaked figs
2 teaspoons soda	1 cup broken walnut or pecan meats
1 teaspoon ginger	

Cream shortening and sugar until smooth and fluffy. Add eggs and beat until smooth. Add molasses and mix thoroughly; then add flour which has been sifted with soda, spices and salt. Stir in vanilla and almond flavoring. Add figs which have been cut and softened in warm water, then drained thoroughly. Add broken nutmeats. Drop by teaspoonfuls on greased cookie sheet. Bake in moderate oven (350° to 375° F.) for 12 to 15 minutes. Makes 4 to 5 dozen cookies.

Fingerlings

1 cup shortening (half butter and half lard)	2 tablespoons cocoa
1½ cups brown sugar	½ teaspoon nutmeg
2 eggs, well beaten	¼ teaspoon cloves
⅔ cup Brer Rabbit Molasses*	¾ teaspoon cinnamon
1 teaspoon soda	¼ teaspoon salt
2½ cups flour	1 cup chopped raisins
	½ cup chopped walnuts

Cream shortening; add sugar and blend until smooth. Add well beaten eggs. Add molasses, in which soda has been dissolved, then the flour, which has been sifted with cocoa, spices and salt. Mix thoroughly. Add raisins and walnut meats, which have been dredged in small amount of the flour. Stir until well blended. Place in greased shallow baking pan. Bake in moderate oven (350° F.) about 25 minutes or until done. Cut in finger length pieces while warm. Stored in tightly covered jar—the bars will become moist and taste like rich old fruit cake.

Molasses Cookies

¾ cup melted fat	6 cups flour
1 cup Brer Rabbit Molasses*	½ teaspoon salt
1 cup brown sugar	2 teaspoons ginger
1 cup thick sour milk or buttermilk	4 teaspoons soda
1 tablespoon lemon extract	

Mix the melted fat, molasses, and sugar until smooth. Add the sour milk, then the flour sifted with the salt, ginger and soda. Add the lemon extract. Mix to a smooth stiff dough and chill until firm. Roll out on a floured surface to a thickness of ⅓ inch. Cut into crescents or other shapes. Place on a greased baking sheet and bake in a moderate oven (350° F.) 8 to 10 minutes. These may be rolled thin if a crisp cookie is desired.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Molasses Ice Box Cookies

Molasses Ice Box Cookies

$\frac{1}{2}$ cup Brer Rabbit Molasses*
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
 1 egg
 $2\frac{1}{2}$ cups flour

$\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon ginger
 $\frac{1}{2}$ teaspoon cinnamon

Put molasses and shortening in large saucepan. Stir over low heat until shortening has melted. Remove from fire; stir in sugar. Cool. Add unbeaten egg; stir. Sift remaining ingredients together and add to first mixture. Form dough into rolls about 2 inches in diameter. Wrap in waxed paper and chill 3 to 4 hours. Slice thin and bake on well-greased baking sheet in moderate oven (375° F.) 10 to 15 minutes.

Ginger Nuts

3 cups flour
 1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon ginger
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ cup Brer Rabbit Molasses*
 1 egg beaten
 $\frac{1}{2}$ cup melted shortening

1 cup chopped raisins

Mix and sift the dry ingredients. Add molasses, egg and shortening, then the raisins. Mix to stiff dough. Shape in a long roll $\frac{3}{4}$ inch diameter. Cut off $\frac{3}{4}$ inch pieces and roll in tiny balls. Roll each in sugar and bake in a moderately hot oven (375° F.) about 15 minutes. Makes about 60.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Gingersnaps

2/3 cup shortening	1 tablespoon vinegar
1/2 cup sugar	2 tablespoons cold water
1 egg	4 1/2 cups flour
1 cup Brer Rabbit Molasses*	1 tablespoon soda
1 tablespoon ginger	

Cream shortening with sugar. Add beaten egg, then molasses, vinegar and cold water. Sift flour, soda and ginger and add to first mixture. Stir in as much of the flour as you can, and knead in remainder. Roll out, cut in desired shapes and bake 10 to 12 minutes in moderate oven (350° to 375° F.). These are delicious made either thick or wafer thin. Thick ones, cut in stars and sprinkled with sugar before baking, are fine Christmas cookies.

Soft Ginger Cookies

6 to 8 cups flour	1 cup sugar
1 teaspoon salt	1 egg
1 1/2 teaspoons cinnamon	2 cups Brer Rabbit Molasses*
2 tablespoons ginger	2 tablespoons vinegar
1/4 teaspoon nutmeg	4 teaspoons soda
1 cup shortening	1 cup boiling water

Sift 6 cups of the flour with salt and spices. Cream shortening and sugar. Add egg. Beat all together until light. Add molasses and vinegar, then sifted dry ingredients. Lastly, add soda dissolved in boiling water. If necessary, add more flour to make a soft dough. Drop by teaspoonfuls on greased cookie sheet. Sprinkle with sugar. Bake 8 to 10 minutes in moderate oven (350° F.). Makes about 100 plump, spongy cookies.

Molasses-Raisin-Nut Bars

1/4 cup butter	1/4 teaspoon salt
1/2 cup sugar	1/4 teaspoon soda
1 egg	1 1/2 teaspoons baking powder
1/2 cup Brer Rabbit Molasses*	1/2 cup sweet milk
2 cups flour	1 cup chopped nuts
1 cup chopped raisins or dates	

Cream butter, add sugar and beat until light. Add beaten egg, mix well, then add molasses. Sift flour with dry ingredients and add alternately with milk to first mixture. Add chopped nuts and fruit last. Spread very thinly in shallow pan. Bake in moderate oven (350° F.) from 10 to 12 minutes. Cut in bars 3 inches long and 1 1/2 inches wide. Makes 4 dozen.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

PIES

Pumpkin Pie

2 cups steamed and strained pumpkin (canned pumpkin may be used)	1 teaspoon ginger
$\frac{1}{3}$ cup Brer Rabbit Molasses*	$\frac{1}{2}$ teaspoon salt
1 teaspoon cinnamon	1 egg
	1 cup milk

Bake 1 large pastry shell in hot oven (425° F.) about 10 minutes. Mix together above ingredients in the order given, adding the milk gradually to keep mixture smooth. Pour into partially baked pastry shell and sprinkle top of pie with a little sugar, cinnamon and dots of butter. Bake in moderate oven (350° F.) for one hour and a half or until silver knife inserted in center comes out clean. Serve warm and topped with whipped cream.

Pecan Pie

$\frac{1}{4}$ cup butter	$\frac{3}{4}$ cup Brer Rabbit Molasses*
$\frac{1}{2}$ cup granulated sugar	Juice of 1 lemon
3 eggs, unbeaten	1 cup pecan meats, sliced

Line 9-inch pie plate with pastry. Cream butter and sugar. Add eggs, molasses and lemon juice and beat with rotary egg beater. Add pecan meats and pour into pastry-lined pie plate. Bake in hot oven (450° F.) 10 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Pecan Pie



Cranberry Molasses Pie

1 quart whole, ripe cranberries
1 cup brown sugar

1 cup granulated sugar
1 cup Brer Rabbit Molasses*

Combine all ingredients. Cook slowly 10 minutes. Cool. Line 9-inch pie plate with pastry. Fill with mixture. Arrange lattice of pastry strips on top. Bake in hot oven (425° F.) 10 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer.

Old Fashioned Apple Pie

4 cups sliced apples
1/2 cup granulated sugar
1/2 cup Brer Rabbit Molasses*

2 tablespoons butter
1/4 teaspoon nutmeg
1/2 teaspoon cinnamon

Line 9-inch pie plate with pastry. Fill pie shell with apples. Sprinkle with sugar and pour on molasses. Dot with butter and sprinkle with spices. Adjust top crust. Bake in hot oven (450° F.) 15 minutes, then decrease heat to moderate (350° F.), and bake 30 minutes longer.

Raisin Pie

1 egg, well beaten
1/4 cup granulated sugar
1 1/2 tablespoons flour
1/8 teaspoon salt
1/2 teaspoon cinnamon

1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 cup Brer Rabbit Molasses*
1/2 cup sour milk or buttermilk
1 cup raisins, chopped

Combine first 7 ingredients and beat thoroughly. Add molasses, sour milk and raisins. Line a 9-inch pie plate with pastry. Pour in filling. Arrange lattice pastry strips on top. Bake in hot oven (450° F.) 10 minutes, then decrease heat to moderate (350° F.) and bake about 30 minutes longer.

Southern Sweet Potato Pie

1 1/2 cups cooked or canned
sweet potatoes
1/3 cup brown sugar
3 tablespoons Brer Rabbit Molasses*
1/2 teaspoon salt

1 teaspoon cinnamon
3 egg yolks, well beaten
3/4 cup milk
2 tablespoons melted butter
1/2 cup chopped walnuts

3 egg whites

Bake one large pastry shell in hot oven (425° F.) about 10 minutes. Mash sweet potatoes until free of lumps. Add sugar, molasses, salt, cinnamon and beaten egg yolks. Add milk, butter and walnuts. Mix well. Fold in stiffly beaten egg whites. Bake in moderate oven (350° F.) for one hour or until firm.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Prune Cream Pie

1/2 pound prunes, cooked	2/3 cup shredded cocoanut
1/2 cup granulated sugar	1/4 cup butter, melted
1/2 cup prune juice	1/4 cup orange marmalade or
3/4 cup Brer Rabbit Molasses*	candied orange peel
4 egg yolks, slightly beaten	2 egg whites, stiffly beaten

Remove prune pits. Combine sugar, prune juice and molasses. Cook slowly until sugar is dissolved. Pour syrup slowly into egg yolks, stirring constantly. Add prunes, cocoanut, butter and marmalade. Fold in egg whites. Pour into 9-inch, pastry-lined pie plate. Bake in hot oven (450° F.) 10 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer. Top with meringue if desired.

Crumb Pie

1 1/4 cups flour	3 tablespoons lemon juice
1 cup granulated sugar	Grated rind of 1/2 lemon
1/2 cup butter	1/2 cup Brer Rabbit Molasses*
1/8 teaspoon nutmeg	1/2 teaspoon soda
1 egg, slightly beaten	1/2 cup hot water

Combine flour, sugar, butter and nutmeg. Blend with fork to crumb consistency. Combine egg, lemon juice, rind and molasses. Dissolve soda in hot water and add to molasses mixture. Line a 9-inch pie plate with pastry. Pour in filling and sprinkle crumb mixture evenly on top. Bake in hot oven (450° F.) 10 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until done. The top of the pie should be golden brown and when cut, a layer of jelly-like filling is found between the crumbs and crust.

Mince Meat

7 pounds tart apples	1/2 cup cider vinegar
2 pounds lean beef	1/2 cup boiled cider
1 pound suet, chopped	1/2 cup Brer Rabbit Molasses*
1 pound seedless raisins	1/2 cup cold coffee infusion
1 pound seeded raisins	2 cups liquid in which beef
1 pound currants	was cooked
6 cups sugar	Grated rind of 1 orange
1 tablespoon cinnamon	Grated rind of 1 lemon
1 tablespoon cloves	Juice of 2 oranges
1 tablespoon salt	Juice of 2 lemons

Pare and grind apples (fine) with meat, which has been cooked until tender. (Save liquid in which meat was cooked.) Stir in suet, fruit, and sugar, which has been sifted with spices and salt. Mix thoroughly and add other ingredients in order named, mixing well after each. Heat thoroughly and seal in hot sterilized jar until ready for use.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

MAIN DISHES

Give your main course a lift with molasses. . . . You'll hardly recognize old stand-bys—pot roast, ham, or squash—"dressed up" in this new savory fashion.

Not much molasses is necessary . . . but what a tremendous difference just a little makes. Meats take on a new flavor . . . rich and zippy. Vegetables step out of the humble, plain-tasting class.

Truly, molasses in meat and vegetable cooking changes the simplest, most economical meal into a "company" dinner.

Virginia Ham Cured with Molasses

Wash ham thoroughly in warm water, scrubbing with brush or cloth. Then soak overnight in enough cold water to cover ham. Place in large boiler with sufficient cold water to cover the ham entirely. Boil slowly, with top on boiler, until ham is tender and large bone in butt of ham becomes very loose and protrudes. The average ham requires approximately 25 minutes cooking per pound. When ham is done, remove from boiler and when cold enough, remove the skin and some of the fat. Stud with whole cloves and cover with 1½ cups of Brer Rabbit Molasses. Sprinkle with bread crumbs. Place ham in an open baking pan. Add a glass of sherry wine. Bake in hot oven (450° F.) 45 to 60 minutes or until fat is browned. Baste often. If sauce cooks down too thick, add water as necessary. Serve hot with sauce from pan.

Boston Baked Beans (New, quick recipe)

4 cups dry navy beans	1 teaspoon dry mustard
½ lb. salt pork	1 tablespoon salt
1 cup Brer Rabbit Molasses	¼ teaspoon pepper
3 cups boiling water (from simmered beans)	

Wash beans, pick over and soak for 3 hours in boiling water to cover, (or overnight in cold water, if preferred). Bring to boil in same water (to preserve minerals and vitamins) adding extra water if needed to cover well; skim; cook slowly until tender—about 50 minutes. Drain beans, reserving cooking water. Turn beans into bean pot or large casserole. Scrape rind of pork until white, score top by cutting down about 1 inch, and bury in beans with rind exposed. Mix remaining ingredients and pour over. Cover; bake in slow oven (325° F.) 3½ hours or until tender, uncovering during last hour of baking. If necessary, add more water during baking.



Virginia Ham Cured with Molasses (Recipe on page 23)

Delicious Boston Baked Beans

Ideal main dish for a meatless meal—rich in protein . . . hearty . . . nourishing. *If you bake your own*, be sure to use plenty of iron-rich Brer Rabbit Molasses. This gives them the traditional New England flavor. And also helps to give your family the iron they need when meat—a good source of iron—is missing from the menu.

If you serve canned baked beans, add two tablespoons of Brer Rabbit Molasses to one can of baked beans before heating. Serve hot.

Boston Baked Beans (Recipe on page 23)





Baked Vegetable Loaf (Recipe on page 28)

Dutch Oven Dinner

2 to 3 lbs. beef round, rump or chuck	1 cup water
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup Brer Rabbit Molasses*
$\frac{1}{4}$ teaspoon pepper	2 tablespoons flour

Rub meat with salt. Sprinkle with pepper. Brown on all sides in hot fat. Place in Dutch Oven and add water and molasses. Cover and simmer 2 to 3 hours. Remove meat and thicken stock with flour. Carrots, onions, potatoes and peppers can be placed in Dutch Oven with the meat, about 40 minutes before meat is done.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Dutch Oven Dinner



Baked Sliced Ham with Apples

4 tart cooking apples	1 cup Brer Rabbit Molasses*
2 pounds ham cut in 1-inch slice	1/4 cup hot water

Core and cut the apples in 1/4 inch slices without paring them. Place ham in greased baking dish, cover with apples and pour mixture of molasses and hot water over it. Bake in moderate oven (350° F.) 40 to 50 minutes. Baste frequently during the baking.

Baked Sliced Ham with Rice and Cheese

1 thick slice ham	1/4 cup water
1/4 cup Brer Rabbit Molasses*	1 to 2 cups cooked rice
1/4 cup grated cheese	

Soak ham in molasses for about 15 minutes. Place in baking dish with 1/4 cup water and bake in moderate oven (350° F.) for 40 minutes or until tender. Baste frequently. Cover with rice and sprinkle with cheese. Brown in oven for about 10 minutes.

Smothered Pork Chops

6 pork chops, 1 inch thick	3 tablespoons flour
1/4 teaspoon salt	2 cups hot water
1/4 teaspoon sage	1 tablespoon vinegar
3 tart apples, cored	1/2 teaspoon salt
3 tablespoons Brer Rabbit Molasses*	1/3 cup raisins

Sprinkle chops with 1/4 teaspoon salt and sage. Sear slowly in hot skillet, browning on both sides. Place in large baking dish. Slice apples in 1/4 inch slices or rings and arrange on chops. Pour molasses over them. Add flour to fat in skillet and cook until brown, stirring constantly. Add water and stir until mixture boils. Add vinegar, salt and raisins. Pour this sauce over chops and apples. Cover and bake in moderate oven (350° F.) about 1 hour, or until apples are tender. Serves 6.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Veal Goulash

1½ lbs. veal steak
⅓ cup flour
½ teaspoon salt
¼ teaspoon pepper
2 tablespoons fat

2 tablespoons flour
1 can (2½ cups) tomatoes
¼ cup Brer Rabbit Molasses*
3 carrots diced
1 small onion sliced

Cut veal in 1½ inch cubes. Dredge with flour, and sprinkle with salt and pepper. Melt fat in large skillet or Dutch oven, add veal cubes and brown. Remove from skillet, add flour to fat and mix thoroughly. Add tomatoes, molasses, carrots and onion. Return meat. Cover and simmer gently 1 hour or until meat is tender. Serves 6.

Chop Suey

1 pound lean pork, veal, beef
or chicken
1 tablespoon flour
1 cup hot water

2 cups raw onions, sliced
4 cups celery, cut small
2 tablespoons Brer Rabbit Molasses*
4 cups bean sprouts

4 tablespoons chop suey sauce

Cut meat in small pieces and sear in hot fat until brown. Add flour and stir till well mixed. Add hot water, cover and simmer until meat is done. Add onions and celery and cook a few minutes more. Add molasses, bean sprouts and chop suey sauce. Stir well. Serve with boiled rice.

This recipe may be varied by using lobster, shrimp or duck in place of the meats suggested above. Mushrooms, asparagus and almonds can be added if desired.

Chow Mein

1½ pounds lean pork, veal,
beef or chicken
¼ cup oil or melted shortening
1½ cups chopped onions
3 cups bean sprouts
1½ cups chopped celery
1 cup sliced mushrooms

1 tablespoon Brer Rabbit Molasses*
1 cup soup stock or water
2 tablespoons soy sauce
½ teaspoon salt
Few grains pepper
1 can chow mein noodles (or 2 cups
cooked egg noodles, fried to
golden brown)

Cut meat in small pieces and pan-fry in the oil, stirring constantly until well-browned (about 15 minutes). Add onions; cook 5 minutes. Add bean sprouts, celery and mushrooms. Cook gently for 10 minutes or until vegetables are tender. Add molasses, soup stock, and soy sauce and season to taste with salt and pepper. Cook two minutes longer. Meanwhile heat can of noodles. When ready to serve, place hot noodles in center of large platter and cover with the Chow Mein. Serves 6.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Baked Vegetable Loaf

1½ cups diced potatoes	⅓ cup beef stock
2 cups diced carrots	1 egg
4 tablespoons green pepper	½ teaspoon salt
4 tablespoons onion	⅛ teaspoon pepper
1 cup bread crumbs	¼ cup Brer Rabbit Molasses*
¼ cup melted butter	3 eggs (to be used as garnish)

Prepare and cook separately the potatoes and carrots. Then chop them together coarsely with the green pepper and onion. Add bread crumbs, butter, beef stock, beaten egg, seasonings and molasses. Mix thoroughly. Turn into an oiled loaf pan and bake in hot oven (400° F.) 1 hour. Garnish with slices of hard cooked eggs or mushroom sauce. Serves 6.

Glazed Carrots

1 bunch carrots	3 tablespoons Brer Rabbit Molasses*
¼ teaspoon salt	1½ teaspoons hot water
3 tablespoons butter	

Scrape carrots and parboil. Place in a buttered baking dish and dust with salt. Cover with molasses and water. Dot with butter. Place under broiler till brown.

Baked Winter Squash

1 medium squash	3 tablespoons Brer Rabbit Molasses*
¼ teaspoon salt	1½ teaspoons hot water
3 tablespoons butter	

Cut squash in 2 inch squares. Place in buttered baking dish. Dust with salt. Cover with molasses, water and butter. Bake in moderate oven (350° F.) 30 minutes to one hour (depending on size and kind of squash). Baste often.

Sweet Potato Puffs

6 sweet potatoes	2 tablespoons butter
¼ cup Brer Rabbit Molasses*	⅛ teaspoon nutmeg
½ cup cream or milk	

Bake potatoes until tender. Remove from shells and mash well. Add molasses, butter, nutmeg and milk and beat until light and fluffy. Return to shells and bake in moderate oven (350° F.) until brown.

Southern Candied Sweet Potatoes

Boil and peel medium-sized sweet potatoes. Brush them with melted fat, then lay separately in a frying pan in which an inch of molasses has been poured. Place over a slow fire and turn frequently until candied and a little brown. Two tablespoons of butter and juice of one lemon added to the molasses give a flavor that is very pleasing.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

STEAMED PUDDINGS

Follow these simple rules

Use covered molds—For best results, use molds with tightly fitting covers. One-pound baking powder cans or coffee cans make excellent pudding molds (provided they do not leak); smaller cans can be used for individual puddings. Inside of mold *and cover* must be well buttered, to prevent sticking.

Allow room to rise—Never fill molds more than two-thirds full of batter. This allows room to rise.

Put covers on tight so moisture cannot enter the mold and cause sog-giness.

Do not cover mold with water—Set mold on a rack (or old flat plate) on bottom of kettle containing enough actively boiling water to cover the bottom third of the mold, leaving two-thirds above the water line.

Keep it boiling—Cover kettle and boil hard for one-half hour, then boil gently for remainder of time. If water gets low, add boiling water as necessary. Be sure that it never stops boiling. Time the cooking of your pudding so that it may cook up to the last minute before it is served.

A Double Boiler, well buttered and tightly covered may be used for very small puddings.

Make more than one—Steamed puddings keep very well and may be warmed over. So make two or three at a time.

Louisiana Rice Pudding

4 cups milk	1/2 teaspoon cinnamon
1/2 cup Brer Rabbit Molasses*	1/2 teaspoon salt
1/2 cup washed rice	1/2 cup raisins

Mix well. Bake in slow oven (275° to 300° F.) 2 1/2 hours, stirring four times (every fifteen minutes for first hour) and add one table-spoon butter in fourth stirring. Serves six.

Honeycomb Pudding

1/2 cup sugar	1/2 cup milk
1 cup Brer Rabbit Molasses*	1/2 cup butter
1 cup flour	1 teaspoon soda

4 eggs

Mix sugar, molasses and flour thoroughly. Heat together the milk and butter until latter is melted. Add 1 teaspoon of soda to warm milk and butter. Stir the two mixtures together, then add 4 well beaten eggs. Steam 1 1/2 to 2 hours, or bake in rather moderate oven 3/4 of an hour to 1 hour.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Indian Tapioca Pudding

$\frac{1}{3}$ cup quick-cooking tapioca	1 cup Brer Rabbit Molasses*
$\frac{1}{4}$ cup corn meal	$\frac{1}{2}$ teaspoon salt
1 quart milk, scalded	2 tablespoons butter
1 $\frac{1}{2}$ cups milk	

Combine tapioca and corn meal and sprinkle into the scalded milk. Stir and cook until the tapioca becomes transparent, then add the molasses, salt and butter which have been stirred together. Pour into a buttered baking dish, add cold milk without stirring. Bake in a moderate oven (350° F.) about one hour. Serve cold with whipped cream. Chopped dates may be added to this if desired. This makes one quart of pudding.

Apple Pan Dowdy

$\frac{1}{2}$ cup sugar	3 lbs. pared sliced apples
$\frac{1}{2}$ teaspoon cinnamon	$\frac{1}{2}$ cup Brer Rabbit Molasses*
$\frac{1}{4}$ teaspoon nutmeg	3 tablespoons butter
$\frac{1}{4}$ teaspoon salt	$\frac{1}{4}$ cup water

Line a casserole with pie crust. Mix sugar, spices and salt and sprinkle over apples. Fill casserole with apples, add molasses, butter and water. Cover with punctured pie crust, tuck edges together, press to sides of casserole. Bake in hot oven (425° F.) 30 minutes. Remove from oven. With spoon, break top crust in pieces and fold them into apple filling. Return to oven and bake 15 minutes at 350° F. (or until apples are tender). Serves 6 to 8.

Apple Dumplings

2 cups sifted flour	$\frac{2}{3}$ cup milk
4 teaspoons baking powder	6 medium size apples peeled
$\frac{1}{2}$ teaspoon salt	6 tablespoons sugar
$\frac{1}{3}$ cup shortening	3 teaspoons cinnamon

Sift together flour, baking powder and salt. Work in shortening with finger tips until consistency of coarse corn meal. Add milk to make soft dough. Place on floured board and knead lightly for a few seconds. Roll to thickness of about $\frac{1}{8}$ inch and cut into 6 inch squares to cover the apples. Core apples and place one on the center of each square. Fill each core cavity with 1 tablespoon sugar and $\frac{1}{2}$ teaspoon cinnamon. Moisten edges of dough and fold up around apple so corners will meet on top. Press edges lightly together. Place in a baking dish with the following syrup:

3 cups water	$\frac{3}{4}$ cup Brer Rabbit Molasses*
1 $\frac{1}{2}$ cups sugar	$\frac{1}{4}$ cup butter

Cook until sugar is dissolved

Bake dumplings in moderately hot oven (375° F.) about 20 minutes. Then reduce temperature to slow 300° F. and bake 30 minutes, or until apples are tender. Baste occasionally with the syrup. Serve warm with cream. Serves 6.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Plum Pudding

Plum Pudding

Hostesses in Dinwiddie County, Virginia, have used this recipe for plum pudding since the days when the faithful slave butler bore it to the festive table, aflame with brandy which had been poured over it and lighted. The recipe has been handed down through several generations.

1 pound seedless raisins
1 pound currants
1/4 cup nutmeats (mixed)
2 1/2 cups flour
4 eggs
2 cups Brer Rabbit Molasses*
2 cups buttermilk
1 1/2 cups finely chopped or
ground suet

1/2 cup fruit juice with wine or
brandy flavoring added
2 1/2 cups fine dry bread crumbs
2 teaspoons soda
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon nutmeg
1 teaspoon cinnamon
2 teaspoons salt

Prepare fruit and nutmeats and dredge with 1 cup of the flour. Beat eggs until light and fluffy, add molasses, then buttermilk, suet and flavored fruit juice. Stir in bread crumbs, then remaining flour, which has been sifted with soda, spices and salt. Add dredged fruits and nutmeats and mix. Pour into two greased 3 pound molds, cover and steam for 3 hours. Cool puddings, wrap in heavy wax paper and store. The puddings keep for weeks in a cool place. Re-steam and serve hot with your favorite hard sauce. (Recipe on Page 34.)

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Children's Individual Plum Pudding

1/2 cup shortening	3 cups whole wheat flour
1 cup Brer Rabbit Molasses*	1 teaspoon soda
1 cup milk	1 teaspoon salt
2 eggs	2 cups raisins

Melt the shortening, add the molasses, milk and beaten eggs—add the dry ingredients which have been sifted together, then the raisins. Mix well, pour into individual molds and steam 1½ hours. This makes 12 puddings. Serve with orange sauce. (Recipe on Page 34.)

Harvard Pudding

3 tablespoons melted butter	1/4 teaspoon cloves
1/2 cup Brer Rabbit Molasses*	1/4 teaspoon allspice
1/2 cup milk	1/4 teaspoon nutmeg
1 2/3 cups flour	1/4 teaspoon salt
1/2 teaspoon soda	1/2 pound dates, seeded and cut

Blend melted butter and molasses until smooth, then alternate milk with the flour which has been sifted with soda, spices and salt. Stir in dates. Place in buttered pudding pan. Cover and steam 2½ hours. Serve hot with Old Fashioned Pudding Sauce. (Recipe on Page 34.) Serves 6 to 8.

Oatmeal Molasses Pudding

2 cups cooked oats	1 cup Brer Rabbit Molasses*
1 1/2 cups scalded milk	1/2 teaspoon cinnamon
2 eggs	1/2 teaspoon allspice
1 cup chopped raisins, dates or figs	

Cold or fresh cooked oatmeal may be used. Mix the milk with the oatmeal and when free from lumps add the beaten eggs, molasses, spices and raisins. Pour into a greased baking dish and bake in a slow oven (300° F.) about 40 minutes or until firm. Serve hot or cold, plain or with milk or cream. A wholesome pudding for the children.

Baked Huckleberry Pudding

2 cups flour	1 cup Brer Rabbit Molasses*
1 teaspoon salt	1 teaspoon soda
3 cups huckleberries	

Sift flour and salt. Add molasses, then soda which has been dissolved in 2 tablespoons of warm water. Stir in berries last. Bake in buttered dish 30 to 45 minutes in moderate oven (350° F.). Serve with cream or Hard Sauce (Recipe on Page 34). 10 to 12 servings. A wholesome pudding for children.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Molasses Bread Pudding

Molasses Bread Pudding

10 slices stale bread, cubed	2 tablespoons sugar
2 eggs	$\frac{1}{4}$ teaspoon salt
3 tablespoons Brer Rabbit Molasses*	2 cups milk, scalded
	2 tablespoons butter, melted

Arrange bread cubes in a well-greased baking dish. Beat eggs, molasses, sugar and salt together. Add milk and butter. Pour over bread cubes. Place in pan of hot water and bake in moderate oven (350° F.) one hour or until firm. Top with whipped cream. Serves six.

Steamed Fig Pudding

1 cup Brer Rabbit Molasses*	$\frac{1}{2}$ teaspoon nutmeg
1 cup chopped suet	1 teaspoon soda
2 cups chopped figs	1 cup sour milk or buttermilk
1 teaspoon cinnamon	2 eggs
	$2\frac{1}{2}$ cups flour

Mix together molasses, suet, figs and spices. Add soda and sour milk. Add eggs well beaten, and flour gradually. Beat all thoroughly and fill well-greased mold two-thirds full. Steam 2 hours. Serve with Sterling Sauce (Recipe on Page 34), and garnish with whipped cream. This makes two puddings, each of which will serve six people.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Orange Sauce

1/2 cup sugar	Juice and grated rind 1 orange
1 tablespoon corn starch	1 cup water
1 teaspoon lemon juice	

Stir together the sugar and corn starch, add the other ingredients and cook about five minutes. Serve hot.

Sterling Sauce

1/2 cup butter	4 tablespoons cream
1 cup brown sugar	1 teaspoon vanilla

Cream the butter. Add the sugar gradually and continue creaming. Add cream gradually—then vanilla.

Old Fashioned Pudding Sauce

1 tablespoon butter	3/4 cup sugar
1 tablespoon flour	Pinch of salt
1 cup boiling water	1 egg
1 teaspoon vanilla or lemon extract	

Melt butter in saucepan. Stir in flour until thick and smooth. Gradually add boiling water; stir until smooth. Boil a few minutes, then add sugar, salt and egg beaten together, stirring rapidly to keep from lumping. Add vanilla extract last. Serve hot.

Brer Rabbit Creole Sauce

1 cup Brer Rabbit Molasses*	2 tablespoons butter
2 lemons (juice of)	

Cook the molasses and butter together for five minutes. Take from fire and add the lemon juice. Vinegar may be used in place of lemon juice.

Hard Sauce

1/4 cup butter	1/4 teaspoon cinnamon
1 cup powdered sugar	1/4 teaspoon grated orange rind
1 tablespoon Brer Rabbit Molasses*	1/2 teaspoon vanilla
Pinch of salt	

Cream butter thoroughly. Gradually add sugar and beat until very light. Add molasses, cinnamon, grated orange rind, vanilla and salt. Put in cool place.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



QUICK BREADS

Rye Pancakes

- | | |
|-------------------------------|---|
| 1 cup flour | 1 teaspoon soda |
| 1 cup rye meal | $\frac{1}{2}$ cup Brer Rabbit Molasses* |
| 1 cup sour milk or buttermilk | 1 beaten egg |

Mix and sift flour and meal. Add sour milk with soda stirred in it until it foams. Add molasses and beat well. Add beaten egg and stir in well. Drop by tablespoonfuls on greased hot griddle. When bubbly, turn and bake other side. Serve hot with Brer Rabbit Syrup or Brer Rabbit Gold Label Molasses.

Ginger Cheese Muffins

- | | |
|-------------------------------|---|
| 2 cups flour | 1 beaten egg |
| 3 teaspoons baking powder | $\frac{1}{2}$ cup milk |
| $\frac{1}{4}$ teaspoon soda | $\frac{1}{2}$ cup Brer Rabbit Molasses* |
| $\frac{1}{2}$ teaspoon ginger | 4 tablespoons melted shortening |
| $\frac{1}{2}$ teaspoon salt | $\frac{2}{3}$ cup grated cheese |

Sift all the dry ingredients together. Beat the egg well and gradually add to it the milk, then molasses. Slowly add the second mixture to the dry ingredients, stirring constantly. When smooth, add the melted shortening and fold in the grated cheese last. Half fill greased muffin tins with the mixture and bake in moderate oven (350° F.) 15 to 20 minutes. Serve hot with butter. Makes 16. These have a delicious flavor.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Gingerbread Waffles

2 cups sifted flour
1½ teaspoons soda
1½ teaspoons ginger
½ teaspoon cinnamon
½ teaspoon salt

1 egg yolk, well beaten
1 cup Brer Rabbit Molasses*
½ cup sour milk or buttermilk
⅓ cup butter, melted
1 egg white, stiffly beaten

Sift flour, measure, add soda, spices and salt and sift all together. Combine egg yolk, molasses, sour milk and butter. Add to flour mixture, beating until smooth. Fold in egg white. Bake in greased waffle iron—not too hot. Serve with whipped cream, sweetened and flavored as desired. Makes 4 four-section waffles.

Bran Muffins

2 cups graham flour
1½ cups bran
2 tablespoons sugar
¼ teaspoon salt
1¼ teaspoons soda

2 cups sour milk or buttermilk
1 beaten egg
½ cup Brer Rabbit Molasses*
2 tablespoons melted butter
¾ cup nut meats

¼ cup raisins

Combine flour, bran, sugar, salt and soda and stir well. Beat sour milk, egg, molasses and melted butter together, and then combine the two mixtures. Blend in quickly and lightly and then fold in nut meats and raisins. Pour into greased muffin tins, filling them ⅔ full, and bake in hot oven (425° F.) 30 to 35 minutes. Makes 18 muffins.

Corn Meal Griddle Cakes

1½ cups corn meal
½ cup flour
4 teaspoons baking powder
¾ teaspoon salt

¾ cup water
¾ cup milk
1 tablespoon Brer Rabbit Molasses*
1 beaten egg

1 tablespoon melted butter

Mix and sift dry ingredients. Add water, milk and molasses gradually, then well beaten egg. Beat thoroughly; add melted butter last. Drop by tablespoonfuls on greased hot griddle or heavy iron frying pan. Cook on one side. When puffed, full of bubbles and cooked on edges, turn and cook on other side. Serve with Brer Rabbit Syrup or Brer Rabbit Gold Label Molasses.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Graham Date Bread

1 cup scalded milk	1/2 cake yeast
1 cup warm water	1 quart graham flour
2 teaspoons shortening	1 cup bread flour
2 teaspoons salt	1 1/2 cups chopped dates
4 tablespoons Brer Rabbit Molasses*	1 tablespoon powdered sugar
2 tablespoons cold milk	

Pour scalded milk and water over the shortening, salt and molasses. Let cool until lukewarm. Dissolve yeast in mixture. Mix graham and bread flours and beat into mixture. Cover, let rise double in bulk. Knead in dates. Put into 2 well greased pans, cover, let rise 1 hour. Bake 1 hour in moderate oven (350° F.). 15 minutes before done, rub tops of loaves with powdered sugar dissolved in cold milk.

Boston Brown Bread

1 cup bread flour	1 cup whole wheat flour
2 teaspoons soda	3/4 cup Brer Rabbit Molasses*
1 teaspoon salt	2 cups sour milk or buttermilk
1 cup corn meal	1 cup raisins or nuts (if desired)

Sift flour, soda and salt. Mix with corn meal and whole wheat flour. Mix molasses with sour milk; add dry ingredients. Beat well. If desired, add raisins or nuts. Steam 2 hours in greased molds filled two-thirds full and covered tightly.

Best Ever Brown Bread

1 teaspoon soda	1 cup graham flour
1 teaspoon salt	2 cups milk
1 cup corn meal	3/4 cup Brer Rabbit Molasses*
1 cup rye meal	1 cup raisins

Sift first four ingredients. Add graham flour and milk and stir well. Then add molasses and raisins. Grease two 1 lb. tins and fill a little more than half full. Cover tightly. Steam 4 hours. This is light and makes delicious sandwiches for afternoon tea.

Molasses Bran Bread

1 teaspoon soda	1 1/2 cups whole wheat flour
1/2 cup Brer Rabbit Molasses*	1 1/2 cups bran
1 1/2 cups sour milk or buttermilk	1/2 cup seeded raisins

Dissolve soda in molasses, add sour milk, flour, bran and raisins. Bake 45 minutes in a moderate oven (350° F.) in a loaf pan. This may be baked in smaller molds.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Date Bran Bread

1/2 cup Brer Rabbit Molasses*	1/8 teaspoon soda
1 egg	1 tablespoon baking powder
1 cup milk	1/2 teaspoon salt
1 1/2 cups bran	2 tablespoons melted shortening
2 cups whole wheat flour	1/2 cup chopped dates

Mix molasses, egg and milk. Add the dry ingredients mixed together. Then add the melted shortening and dates. Bake in a greased bread pan for 45 minutes in a moderate oven (350° F.). Raisins may be substituted for dates.

Dark Nut Bread

1/2 cup Brer Rabbit Molasses*	1/2 cup sugar
1 cup milk	1 teaspoon soda
2 cups whole wheat flour	1/2 teaspoon salt
1/4 cup bread flour	1 cup chopped nutmeats

Place the molasses and milk in a bowl and mix. Stir in the rest of the ingredients, which have been thoroughly mixed together and beat well. Place in a greased and floured loaf pan and bake in a moderate oven (350° F.) for about 1 hour. Cool in the pan before slicing.

Oatmeal Bread

2 cups boiling water	1/2 teaspoon salt
2 cups rolled oats	1 cake yeast
1 tablespoon butter	1/2 cup lukewarm water
1/2 cup Brer Rabbit Molasses*	About 5 cups flour

Add boiling water to rolled oats; let stand 1 hour. Add butter, molasses and salt, then yeast which has been dissolved in lukewarm water. Add flour to make stiff dough, turn out on floured surface and knead lightly. Place dough in greased bowl, cover and let stand in warm room overnight. Next morning, shape into loaves, place in greased loaf pans and let rise until double in bulk. Bake in moderate oven (350° to 375° F.) about 45 to 50 minutes. Remove from pans, brush with butter if desired and cool. Makes 2 loaves.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Apple, Nut and Raisin Buns

Apple, Nut and Raisin Buns

2½ cups sifted flour	½ teaspoon salt
4 teaspoons baking powder	¼ cup shortening
¾ cup milk	

Filling

2 tablespoons melted butter	½ cup raisins
3 apples diced	2 tablespoons granulated sugar
½ cup nut meats	¼ teaspoon cinnamon
¼ cup Brer Rabbit Molasses*	

Sift together flour, baking powder and salt. Cut in shortening. Add milk gradually, stirring constantly. Turn out on floured board and knead 30 seconds. Roll ½ inch thick. Spread melted butter on dough. Sprinkle with apples, nut meats, raisins, sugar and cinnamon. Pour about ½ the molasses over filling. Roll as for jelly roll. Cut in 1 inch slices. Place rolls in a greased pan about 1 inch apart. Pour over remaining molasses. Bake in hot oven (400° F.) 20 minutes. Makes 12 buns.

Graham Muffins

½ cup flour	1 egg, beaten
¾ teaspoon soda	¾ cup milk
⅓ cup Brer Rabbit Molasses*	1 tablespoon lemon juice
¼ teaspoon cinnamon	1 tablespoon butter, melted
1½ cups graham flour	¾ cup raisins, chopped
⅓ cup walnuts, chopped	

Sift bread flour with soda. Mix with molasses and then stir in cinnamon and graham flour. Combine egg, milk and lemon juice and stir quickly into flour mixture. Add melted butter, then fold in raisins and walnuts. Fill greased muffin tins ⅔ full of mixture and bake in moderate oven (350° F.) for 25 to 30 minutes. Makes one dozen muffins.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Gingerbread Muffins

1/2 cup sugar	1 1/2 teaspoons soda
1/2 cup butter and lard mixed	1 teaspoon cinnamon
1 egg	1 teaspoon ginger
1 cup Brer Rabbit Molasses*	1/2 teaspoon cloves
3 cups sifted flour	1/2 teaspoon salt
1 cup hot water	

Cream shortening and sugar, add egg and molasses, then dry ingredients, which have been sifted together. Add hot water last and beat until smooth. Bake in smallest muffin rings in moderate oven (350° F.) 20 to 25 minutes.

French Toast

1 egg	Pinch salt
1 cup milk	2 tablespoons Brer Rabbit Molasses*
8 slices of bread	

Beat egg, milk, salt and molasses together. Dip slices of bread, covering each side thoroughly with the mixture. Fry until golden brown.

Molasses Doughnuts

1 egg	1 teaspoon salt
1/2 cup sugar	3/4 teaspoon soda
1 cup Brer Rabbit Molasses*	5 teaspoons baking powder
1/2 cup sour milk or buttermilk	1 teaspoon ginger
2 tablespoons melted butter	1 teaspoon cinnamon
5 cups sifted flour	1 teaspoon nutmeg

Beat egg and add sugar gradually, beating well after each addition. Add molasses, sour milk and butter. Add sifted dry ingredients; mix well. Roll out a small amount of dough at a time to 1/4 inch thickness on floured board. Cut with 3-inch doughnut cutter. Fry in deep fat at 370° F. until golden brown, turning only once. Makes 3 dozen.

Bran Coffee Cake

1 cup flour	2 well beaten eggs
1/2 teaspoon salt	1 cup sweet milk
1/4 teaspoon soda	6 tablespoons Brer Rabbit Molasses*
2 teaspoons baking powder	3 tablespoons melted shortening
2 cups bran	3/4 cup raisins

Mix and sift flour, salt, soda and baking powder, then add bran. Add eggs, milk and molasses. Stir well and add melted shortening and raisins. Pour into greased pan. Sprinkle top with cinnamon and sugar mixed. Bake 30 minutes in moderate oven (350° F.). If served warm, this should be gently torn apart with forks. Delicious for breakfast.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



CANDIES

Molasses Taffy

2 cups Brer Rabbit Molasses*
1 cup sugar

2 tablespoons butter
1 tablespoon vinegar

Flavor if desired

Place ingredients in a granite kettle and boil to 260° F. or until a little of the mixture dropped in cold water becomes brittle. Pour into a buttered pan. When cool enough to handle, pull until a light color and hard. Butter the hands before pulling.

Sea Foam Molasses Candy

1 cup Brer Rabbit Molasses*
3 cups sugar
1 cup water
3 egg whites

1 teaspoon lemon extract
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{8}$ teaspoon salt
 $1\frac{1}{2}$ cups peanuts

Mix molasses, sugar and water and boil without stirring to 240° F. or until a drop forms a soft ball in cold water. (6 to 8 minutes boiling.) Remove from fire, cool one minute and pour slowly over stiffly beaten whites, beating constantly. Add flavoring, salt and peanuts when it begins to thicken. Beat until very thick (about six minutes). Pour into buttered pans and, when cool, cut into squares. Makes $1\frac{1}{2}$ pounds.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Raisin Crunch

1 cup seedless raisins	1/2 cup butter
1/2 cup Brer Rabbit Molasses*	1/4 cup water
1/2 cup brown sugar	1/4 teaspoon salt

"Plump" the raisins by covering with boiling water and allowing them to stand a very few minutes. Drain and dry the raisins. Boil together molasses, sugar, butter and water until it reaches the "hard crack" stage (290° F.) when tested in cold water. Stir constantly to prevent burning. Remove from fire, add salt and raisins and pour into a buttered pan. When cold break into pieces.

Fruit and Nut Fudge

2 cups sugar	2 squares chocolate, melted
1/2 cup milk	1/2 cup nuts cut fine
1/2 cup Brer Rabbit Molasses*	1/4 cup raisins or other fruit
1/8 cup butter	1 teaspoon vanilla

Put the sugar, milk and molasses in a saucepan. Stir until dissolved. Boil to 238° F. or until a little of the mixture forms a soft ball when dropped in cold water. Stir in the butter and chocolate. Allow to cool. Beat until creamy. Add nuts, fruit and vanilla. Pour into greased tins. When cool cut into squares.

Peanut Brittle

1/2 cup Brer Rabbit Molasses*	1/2 teaspoon salt
1 1/2 cups white sugar	1/2 teaspoon soda
1 teaspoon vinegar	1 cup peanuts

Combine molasses, sugar and vinegar in a heavy frying pan. Place over low flame and stir until mixture boils. Continue boiling to 260° F. or until a small amount of syrup forms a hard ball in cold water. Remove from fire. Stir in salt, soda and peanuts. Pour at once on greased baking sheet. When cold break into pieces. Makes 1 pound.

Molasses Cocoanut Chews

1/2 cup corn syrup	1 tablespoon vinegar
1/2 cup Brer Rabbit Molasses*	2 tablespoons butter
2 cups shredded cocoanut	

Combine syrup, molasses, vinegar, and butter. Place over low flame and stir until mixture boils. Continue boiling to 240° F. or until a small amount of syrup becomes brittle in cold water. Remove from fire; add cocoanut. Drop from two forks on greased surface. Makes 28 chews.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Molasses Pop Corn Balls

Molasses Pop Corn Balls

3 quarts popped corn
 $\frac{2}{3}$ cup Brer Rabbit Molasses*
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup water

$\frac{1}{3}$ teaspoon vinegar
 $\frac{1}{3}$ teaspoon salt
2 tablespoons butter
2 teaspoons vanilla

Pick over popped corn, discarding all hard kernels. Boil molasses, sugar, water, vinegar and salt, without stirring, to 270° F. or until it becomes brittle when tried in cold water. Remove from fire and add butter and vanilla. Have corn in a large pan, pour the syrup over it gradually, using a spoon to mix well. Form into balls and wrap in wax paper when cool. Makes 36.

Brer Rabbit Penuchi

1 cup brown sugar
 $\frac{1}{2}$ cup Brer Rabbit Molasses*
 $\frac{1}{2}$ cup milk

1 tablespoon butter
 $\frac{1}{2}$ cup nut meats
Few drops vanilla

Boil sugar, molasses, milk and butter to 240° F. or until a little of the mixture dropped in cold water forms a firm ball. Cool. Add nuts and vanilla. Beat until it begins to stiffen. Pour into buttered pan; cut in squares.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Butterscotch

1 cup sugar	1 tablespoon vinegar
1/2 cup butter	2 tablespoons boiling water
1/4 cup Brer Rabbit Molasses*	Few drops vanilla
Few grains salt	

Boil together to 270° F. or until a little of mixture forms a brittle ball in cold water. Turn into a square or oblong buttered pan so that mixture is about 1/4 inch thick and allow to cool. Then mark in squares with sharp knife. Or, if desired, pour the mixture into small, well-buttered muffin tins.

Molasses Walnut Squares

2 tablespoons butter	1/3 cup sugar
1 cup Brer Rabbit Molasses*	1/2 cup walnut meats
Few grains salt	

Melt the butter in a saucepan. Add the molasses and sugar. Stir until boiling starts and again as mixture begins to get thick. Boil to 250° F. or until a drop in cold water forms a hard ball. Add walnut meats sprinkled lightly with salt. Pour into a well-buttered pan, cool slightly and mark in small squares.

New Orleans Pralines

1 cup brown sugar	2 tablespoons butter
1/2 cup Brer Rabbit Molasses*	1/2 teaspoon vanilla
1 cup cream	2 cups pecan nutmeats

Boil the first four ingredients, stirring constantly, to 238° F. or until when tried in cold water a soft ball is formed. Add vanilla, pour over the nuts and stir until it begins to sugar. Drop from tip of spoon in small piles on buttered pans.

Chocolate Caramels

4 squares chocolate, grated	1 cup cream or milk
2 cups brown sugar	1/2 cup white sugar
1/2 cup Brer Rabbit Molasses*	

Mix ingredients well in saucepan and cook to firm ball stage (246° F.). Remove from fire and add:

1 teaspoon soda	2 tablespoons butter
1 teaspoon vanilla	1/2 teaspoon salt
1 cup nuts	

Beat until thick and creamy. Pour into greased platters and cut in squares when cool.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Molasses Praline Ice Cream

FROZEN DESSERTS

Molasses Praline Ice Cream

Mix eight yolks of eggs with 1 cup of molasses. Add slowly one pint (2 cups) of boiling milk. Put in a double boiler and cook, stirring with a wooden spoon slowly. Do not let it boil. When the mixture begins to thicken, remove from the fire and let it cool. Keep stirring. When cool, add one pint (2 cups) of heavy cream and two ounces of fresh chopped roasted almonds. Freeze.

Molasses Mousse

4 eggs
1/2 cup Brer Rabbit Molasses*
2 tablespoons orange juice

1/2 teaspoon cinnamon
Pinch of salt
1 pint (2 cups) cream, whipped

Beat eggs very light, add molasses and cook in a double boiler, stirring constantly until it thickens. Place dish in pan of ice and stir until creamy and cool. Add orange juice, cinnamon and salt. When well-blended, gradually pour over stiffly beaten cream. Fill mold and pack in ice and salt (4 parts ice to 1 part salt). Let stand four hours. Serves 12.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Brer Rabbit Sundae

A dessert the children love is made by pouring Brer Rabbit Sauce over vanilla ice cream. The sauce is made by mixing thoroughly one-half cup of Brer Rabbit Molasses*, $\frac{1}{3}$ teaspoon grated orange rind, 5 teaspoons of orange juice, $\frac{1}{4}$ teaspoon cinnamon.

Molasses Mint Freeze

2 egg yolks, well beaten	1 cup milk
$\frac{1}{4}$ cup Brer Rabbit Molasses*	1 cup heavy cream, whipped
$\frac{1}{4}$ cup granulated sugar	2 egg whites, beaten stiff
Pinch of salt	$\frac{1}{4}$ teaspoon peppermint extract

To beaten egg yolks, add molasses, sugar and salt. Beat well. Stir in milk. Fold in whipped cream, egg whites and peppermint extract. Pour into freezing tray of mechanical refrigerator and freeze at coldest temperature, 2 to 3 hours, stirring occasionally. Serves 6.

OTHER USES

Broiled Grapefruit, Hawaiian

Cut grapefruit in half and core. Cut around segments close to membranes. Drop teaspoonfuls of Brer Rabbit Molasses* between segments and in the center. Sprinkle lightly with cinnamon. Bake under broiler for five minutes.

Glazing for Nuts

2 cups sugar	$\frac{1}{3}$ cup light corn syrup
$\frac{1}{3}$ cup Brer Rabbit Molasses*	1 cup water

Cook sugar, molasses, syrup and water in saucepan, stirring until sugar is dissolved. Continue cooking without stirring, to 300° F. or until it forms a hard ball when dropped in cold water. Working rapidly, dip nuts in the syrup and drain on oiled paper.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*



Pear, Cheese and Date Salad

Molasses Salad Dressing

Over a salad of pear, date and cream cheese balls, pour molasses salad dressing which consists of two parts mayonnaise, one part molasses and lemon juice to taste. For four, the recipe is one cup of mayonnaise, $\frac{1}{2}$ cup of molasses and 3 tablespoons of lemon juice.

Molasses Mint Salad en Marinade

$\frac{1}{2}$ cup chopped fresh mint	$\frac{1}{3}$ teaspoon salt
1 cup water	Juice of $\frac{1}{2}$ lemon
$\frac{1}{2}$ cup vinegar	1 fresh pineapple
3 teaspoons Brer Rabbit Molasses*	Cottage cheese
Paprika	

Mix first six ingredients in saucepan and bring to boiling point. Strain. Cool. Peel pineapple, cut in thick slices, and let stand in first mixture for 1 hour or longer. When ready to serve, drain pineapple. Place each slice on crisp lettuce leaf and sprinkle with fresh chopped mint. In center of each slice, place a ball of cottage cheese. Sprinkle cheese with a dash of paprika.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

Molasses Sauce

1½ tablespoons Brer Rabbit Molasses*	1 teaspoon prepared mustard 4 tablespoons vinegar
1 tablespoon water	

Thoroughly mix ingredients together and serve as sauce for cold cuts. Especially delicious with ham and pork.

Tomato Sauce

2 cups canned tomatoes	½ teaspoon salt
2 tablespoons chopped onion	¼ teaspoon pepper
1½ tablespoons Brer Rabbit Molasses*	2 tablespoons cornstarch 2 tablespoons butter

Combine tomatoes, onion, molasses and seasonings and simmer 20 minutes. Rub through a sieve. Add cornstarch and butter. Return to flame and cook until it thickens. Serve with meat croquettes, steak, pork, omelettes or with spaghetti.

Chili Sauce

12 large tomatoes	2 teaspoons ginger
2½ onions	2 teaspoons cloves
3 peppers	1 teaspoon allspice
¼ cup Brer Rabbit Molasses*	2 cups vinegar
1 teaspoon salt	

Remove skin from tomatoes and onions. Quarter the tomatoes. Chop onions and peppers fine. Combine all ingredients in saucepan and boil gently (uncovered) for about 1 hour or until it is of desired consistency. Stir occasionally. Pour into bottles and seal with paraffin.

Dessert Sauce

1 cup Brer Rabbit Molasses*	¼ teaspoon salt
2 tablespoons lemon juice	1 tablespoon butter

Combine ingredients in order given. Cook 15 minutes in saucepan, stirring constantly. Serve warm on bread, rice, or cornstarch puddings, or any plain cake.

**Brer Rabbit Syrup may be substituted for Brer Rabbit Molasses.*

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